

Five Course *Wine Tasting Menu*

First Course

Heritage Tomatoes
Burrata | Basil (V)

Paired with White Wine
*Crémant de Limoux Brut Berry Bros. & Rudd,
Languedoc, France*

Second Course

Scallops
Salmon ceviche | Cucumber
Lotus root crisps

Paired with White Wine
Furmint, Disznóko, 2020 Tokaj, Hungary

Third Course

Fillet Steak
Oxtail | Celeriac puree
Carrot | Port sauce

Paired with Red Wine
Xinomavro, Thymiopoulos 2017 Naoussa, Greece

Fourth Course

Iced Pistachio Parfait
Raspberry | Chocolate crumb (N)

Paired with Sparkling Wine
Sparkling sake, Akashi-Tai Junmai Ginjo, Japan

Fifth Course

British Cheese Selection
Home baked bread
Chutney | Crackers

Paired with Fortified Wine
*Ferreira Dona Antonia 10 yr
Tawny Port, Portugal*

Five Course *Wine Tasting Menu*

First Course

Heritage Tomatoes
Burrata | Basil (V)

Paired with White Wine
*Crémant de Limoux Brut Berry Bros. & Rudd,
Languedoc, France*

Second Course

Roasted Golden Beetroot
Baby red beetroot | Blood orange
Olives | Walnuts (V)(N)

Paired with White Wine
Furmint, Disznóko, 2020 Tokaj, Hungary

Third Course

Pea & Mint Ravioli
Cavolo nero | Butter sauce (V)

Paired with Red Wine
Xinomacro, Thymiopoulos 2017 Naoussa, Greece

Fourth Course

Iced Pistachio Parfait
Raspberry | Chocolate crumb (N)

Paired with Sparkling Wine
Sparkling sake, Akashi-Tai Junmai Ginjo, Japan

Fifth Course

British Cheese Selection
Home baked bread
Chutney | Crackers

Paired with Fortified Wine
*Ferreira Dona Antonia 10 yr
Tawny Port, Portugal*